

Seder Plate

Prepare before:

Roast shank bone (chicken wing or neck, or meat bone) and egg together

Prepare charoset (see below)

Make salt water

Boil or nuke potatoes, peel after cooking

Wash parsley

Hard boil eggs

Wash (and measure) lettuce

Grate horseradish and put away in tightly-sealed container

American-style Charoset (Aish Hatorah Pesach Cookbook)

I triple or quadruple for 12 people

1 C chopped apples

1 C chopped walnuts

1 t cinnamon

2 T sweet wine

Mix everything together. Add enough wine to bind the mixture.

Onion Soup

5 big onions

Celery

Dry white wine

Flour

Sugar

Salt

Cube the onions. Brown in a pot and sprinkle on them a little salt and sugar. When they are transparent, add 3 T flour and stir. Add 4-5 liters water and one cup wine. Mix. Add celery and 2 t salt. Cook 45 minutes.

SIDE DISHES

Romaine Lettuce Salad (Aish Hatorah Pesach Cookbook)

I like to add heart of palm if I can get it

2 Romaine lettuce, washed, cleaned, checked and cut into small pieces

Juice of 3 lemons

Salt

Leaves of one scallion, diced

Combine all ingredients and toss.

Matza Kugel

3 ½ C pureed or diced canned tomatoes (*I have used tomato sauce in the past when I couldn't get KforP canned tomatoes*)

1 ½ C matzah farfel (7-9 matzahs broken up small, which equals about 3 cups, but I don't double anything else)

1/3 C melted margarine (*I use oil*)

¾ C sugar (*I usually use demerara or brown, but white is fine*)

1 t cinnamon

1 t dried ginger

½ t salt

Ground pepper to taste

Preheat oven to 350°F. Toss the matzah and the margarine. Mix the tomatoes and seasonings, and pour over matzah. Bake uncovered for 40 minutes.

Note: to double this recipe, double all ingredients but matzah. Use an entire ½ K package of matza—about 12 matzot. Bake in 9x13 pan.

Roasted Italian Tomatoes

http://www.aish.com/f/r/Tantalizing_Passover_Meals.html

Great on their own, and delicious when leftover on pasta, chicken or fish.

9 medium tomatoes

3 tablespoons chopped Italian parsley

2 - 4 teaspoons fresh chopped garlic

Salt and pepper

6 to 8 tablespoons olive oil

Preheat oven to 325 degrees. Cut tomatoes in half and place cut-side up on a stove and oven proof dish. Sprinkle with salt, pepper, parsley and garlic. Pour the oil in the baking dish so that the oil is about ¼-way up the side of the tomatoes (add more

oil if necessary). Cook on the stove for about 15 minutes on medium high. When the tomatoes are soft baste with the oil and put in the oven on the next to highest rack. Cook for 1 hour.

Potato Knishes

From Once Upon a Chicken Soup, p. 343

- 1/3 C oil
- 2 onions
- 5 lb potatoes
- 1 C matza meal
- Pepper to taste
- Salt to taste
- 4-5 eggs
- 1 egg yolk

Sauté onions in oil until soft. Cook potatoes; mash when done. Combine oil, onions, potatoes and matzo meal. Season to taste. Add beaten eggs. Mixture should be firm. Make patties to size desired. Place on greased cookie sheet. Beat egg yolk and water; 1 t water to 1 egg yolk; brush top of patty with mixture. Bake at 350°F approximately 40 minutes.

Caramelized Onion Potato Croquettes

http://www.chabad.org/library/article_cdo/aid/1763716/jewish/Caramelized-Onion-Potato-Croquettes.htm

By Jack Silberstein

Yields: 10 servings

- 1 large onion, sliced, slices cut in half
- 2 tsp oil
- 1 tsp salt
- 20 large russet potatoes (*this number must be a mistake!*)
- ½ cup oil
- 4 eggs, beaten
- 1 Tb salt
- 1 egg beaten, for brushing

1. Combine the onions, oil and salt in a cold pot. Cover and cook over medium-high heat for about 5 minutes till onions are sizzling. Lower the flame, and stir about every 20 minutes for 1 hour.

2. Remove lid and raise heat to medium-high. Continue cooking until liquid is evaporated and onions darken in color, about 25 minutes. Don't let them burn!

3. Peel potatoes and place in a large pot. Cover with water and add salt. Bring to a boil and cook covered over high heat until tender. Remove from heat and drain.
4. Mash potatoes and add oil, eggs, salt and onions. Combine well. Form into palm-sized patties and place on a parchment lined baking sheet. Add a spoonful of caramelized onions on top of each patty. Brush the potato patty (not the onion) with egg and bake in a 350° oven until golden brown, about 15-25 minutes

Spiced Carrots (Budget Cooking, Elegant Dining)

- 1 pound carrots
- 2 T honey
- 3 T parve margarine or oil
- 1 t cloves
- 2 T brown sugar
- ½ t ground ginger
- Pinch salt
- Juice of 1 orange

1. Peel and slice carrots.
2. Place all ingredients in saucepan, except for cloves and ginger. Cook over low heat for 20 minutes.
3. Add cloves and ginger. Cook, covered, an additional 15 minutes.

Sweet and Sour Braised Carrots (Parve)

<http://www.aish.com/h/pes/r/m/48965951.html>

This recipe uses a technique called braising – first sauté the vegetables in oil and then add a small amount of liquid to finish the cooking. The result is a crisp-cooked vegetable in a flavorful sauce.

- 2 tablespoons olive oil
- 2 pounds (1 kilo) carrots, sliced diagonally
- 1/8 teaspoon ground cinnamon
- 1/4 cup unsweetened grape juice
- 2 tablespoons red wine vinegar
- 1/2 cup water
- 1/4 teaspoon salt
- Freshly ground pepper

Heat the olive oil in a medium-sized saucepan. Add the carrots and cinnamon and cook, stirring occasionally for 5 minutes.

Add the juice, vinegar, water, salt and pepper to the carrots and mix well. Bring to a boil, reduce heat, cover and cook until the carrots are tender, about 20 minutes.

Serves 6-8

Sweet Red Cabbage

<http://www.aish.com/h/pes/r/m/87794322.html>

- 2 tablespoons oil
- 1 red cabbage, chopped into medium-sized pieces
- 1 onion, chopped
- 2 apples, chopped
- ½ cup cider vinegar
- ½ cup brown sugar
- ¼ cup red wine

Heat oil and saute cabbage and onion over medium heat until softened. Add apples, vinegar and sugar. Bring to a boil, reduce heat, and simmer for about 20 minutes. Add wine and simmer 5 minutes longer.

Fennel Celery Salad

- 1 fennel bulb, shaved paper thin
- 2 celery ribs, shaved paper thin
- Juice of 1 Meyer lemon or regular lemon
- Extra virgin olive oil
- Flaky sea salt
- Freshly ground black pepper
- Celery leaves, for garnish

On a large plate or platter, spread out the fennel slices. Layer the celery slices on top. Drizzle the lemon juice and the olive oil, and sprinkle some flaky sea salt and black pepper on top. Serve immediately or refrigerate, covered, for 1 to 2 hours before serving. The salad gets better the longer it sits. Serve, garnished with celery leaves.

Fennel and Cucumber Salad

March 25th 2012, by Sharon Lurie

- 1 fennel bulb, thinly sliced
- 8 - 10 red radishes, thinly sliced
- 6 Israeli cucumbers (or any small cucumbers), thinly sliced
- 3 green shallots (spring onions) chopped
- Fresh mint leaves to garnish

Dressing

1/2 cup oil
1/4 cup lemon juice or white wine vinegar
2 Tbsp chopped fresh mint
1 heaped Tbsp sugar
salt and pepper to taste

1. Combine the fennel, radishes, cucumbers and shallots in a salad bowl.
2. To make the dressing, whisk the ingredients together in a jug. Pour over the salad, garnish with fresh mint leaves and serve.

Roasted Butternut Squash with Hazelnuts

http://www.chabad.org/library/article_cdo/aid/1763717/jewish/Roasted-Butternut-Squash-with-Hazelnuts.htm

By Jack Silberstein

Yields: 10 servings

2 butternut squash, peeled and cut into ¾" dice
1 Tb+1tsp sugar
4 Tb olive or vegetable oil
2 tsp salt
1 cup chopped hazelnuts, toasted

Combine squash, sugar, oil and salt. Place on baking sheets in a single layer. Bake in a 400° oven until tender, about 25-30 minutes. Remove from oven and toss with hazelnuts.

Purple Cabbage Salad from Susie Fishbein

Yield: 8-10 servings.

16 oz shredded purple cabbage
1/3 cup chopped scallions
1/3 cup pine nuts
3 carrots, julienned, or 1 8-oz bag shredded carrots
1 11-oz can mandarin oranges, reserving the juice
1-2 handfuls dried cranberries
4 Tbsp brown sugar
1/2 tsp freshly ground black pepper
1/4 tsp salt
4 Tbsp red or white wine vinegar
1 Tbsp reserved mandarin orange juice

1/2 cup vegetable oil

1 vegetable or chicken-flavor bouillon cube, or 1 tsp dried consomme powder

1/2 tsp garlic powder

Place the cabbage, scallions, pine nuts, carrots, oranges, and cranberries into a large zip-lock bag. Set aside.

In a jar or cruet, mix the brown sugar, pepper, salt, vinegar, reserved orange juice, oil, bouillon cube, and garlic powder. Close and shake until thoroughly mixed.

Pour over the salad. Refrigerate to let the flavors mix for at least 1 hour. Can prepare early in the day.

Simple Green Olive Tapenade

<http://www.food.com/recipe/simple-green-olive-tapenade-433747>

By PickyEater

Yield: About 1 cup

1 cup pitted small green olives

2 garlic cloves, minced

1/4 cup extra virgin olive oil

In a blender or food processor, or with a large knife by hand, finely chop the olives and garlic. Blend in the olive oil to make a paste. Season to taste with salt and pepper.

PickyEater Note: Refrigerating overnight allows the flavors to blend and significantly improves the taste.

Roasted Cauliflower

Serves: 8

2 16-ounce bags frozen cauliflower

8 cloves garlic peeled and slivered lengthwise

1 teaspoon olive oil

2 teaspoons kosher salt, divided

1/2 teaspoon freshly ground black pepper

2 tablespoons fresh parsley, minced

1 tablespoon freshly squeezed lemon juice

1. Preheat oven to 450 degrees. On a sheet pan, toss cauliflower with garlic, 1 teaspoon olive oil, 1 1/2 teaspoons kosher salt and pepper. Spread the mixture in a single layer and roast for about a half hour.

2. Stir a couple of times until the cauliflower is tender and the garlic is slightly browned. Scrape the cauliflower and garlic into a big bowl. Add the parsley, lemon juice and salt. Serve hot or warm.

Broccoli Kugel

6 cups fresh broccoli, cut into pieces
1 large yellow sweet onion, finely chopped
3 large garlic cloves, finely chopped
1/2 cup matzo meal
3 whole eggs, beaten
2 teaspoons ground parsley
salt and pepper

1. Preheat oven to 375°F Grease a 9 inch by 13 inch pan.
2. Mix the vegetables together in a medium sized bowl. In a smaller bowl beat the eggs with the seasonings. Add the egg mixture to the vegetables. And the matzo meal, and give it one final mix.
3. Bake in oven for 45 minutes and serve warm.

Roasted Eggplant Spread, Helene's Way

Makes 10 to 12 servings

2 medium eggplants, peeled
3 red bell peppers, seeded
1 large or 2 medium red onions, peeled
2 garlic cloves, minced
3 tbsp. good-quality olive oil
1 1/2 tsp. Kosher salt
1/2 tsp. freshly ground black pepper
1 tbsp. tomato paste

Preheat oven to 400°F. Cut eggplants, bell peppers and onions into 1-inch cubes. Toss them in a large bowl with garlic, olive oil, salt and pepper. Spread them on a baking sheet. Roast for 45 minutes, until the vegetables are lightly browned and soft, tossing once during cooking. Cool slightly.

Place the vegetables in a food processor fitted with Steel Blade; add tomato paste and pulse 3 or 4 times to blend. Taste for salt and pepper.

Eggplant Dip Appetizer Without Tomato

- 1 large eggplant
- 1/2 cup of extra virgin olive oil
- 4 teaspoons of wine vinegar
- 3 cloves of garlic, minced
- sea salt
- freshly ground pepper

Pierce the eggplant with a fork and char on the grill, or over an open flame (alternatively, broil for 10-15 minutes) until the eggplant turns black and is very soft. Set to cool and drain on a rack with paper towels underneath.

As soon as it can be handled, peel by hand (the skin will come off easily), and transfer to a bowl. Chop the pulp into small pieces with a knife, and mash with a fork. With a wooden spoon, stir in oil and vinegar slowly, alternating between them, until well blended. Stir in garlic, salt, and pepper.

Serve chilled or at room temperature, with pita wedges, slices of crusty bread, and/or fresh vegetables, garnished with black olives and a sprig of parsley. This goes well with salty cheeses and fish mezethes like anchovies.

MEAT**Karnatzel - Jewish Spicy Beef Sausages**

Karnatzel, a spicy dish consisting of cigar-shaped ground beef, can be grilled on the BBQ or broiled in the oven. Serve as an appetizer or main course. Tailor the amount of garlic and 'heat' to your own preferences. If you love certain spices that are not included on the list of ingredients below, add a pinch or two to suit your taste preferences.

2 lbs. minced beef, lean (for added flavor, consider using medium ground beef if you are grilling on the BBQ)

2 medium cloves of garlic, minced (about 2 tsp.) or ¼ tsp. garlic powder

1 egg

1 tsp. salt

¼ tsp. black pepper (freshly ground, if possible)

Hot paprika or chili powder, to taste (start with 1/8 tsp.)

¼ cup ketchup, beef or chicken broth (to keep the mixture moist and flavorful)

¼ cup finely chopped onion or dried minced onion

Add a pinch of your favorite herbs or spices, as desired

Mix all ingredients together in a large bowl. Moisten hands with cold water and shape meat into rolls that are cigar-shaped, about 3 inches long and 1 inch in diameter. Cook on the grill or in your oven using the broiler. Rotate Karnatzel as they cook, until crisp and browned on all sides. Note: if desired, roll meat into meatballs, cook (reduce time on BBQ or under broiler) and serve for easy appetizers.

Serves: 4-6 as entrée, 8-10 as an appetizer (cut into small slices, serve with mustard, ketchup or your favorite bbq sauce)

Angela's Stovetop Chicken

1 2 K whole chicken

¼ t Garlic powder

¼ t Pepper

2-4 T olive oil

¼ C dry white wine

1. Sprinkle chicken with seasonings
2. Heat oil. Add chicken and cook, breast side down, 5 minutes or until golden brown. Turn chicken, breast side up, and reduce heat to medium-low. Add ¼ C water and ¼ C wine. Cover and cook 1 hour.

Mish Mosh

From Once Upon a Chicken Soup, p. 332

- 1 lg onion, chopped
- 2 T margarine
- 2 C turkey, beef or chicken, cooked
- 2 C leftover vegetables
- 1 10 ¾ oz can condensed chicken soup
- 4 matzas
- 2 eggs, beaten
- Salt
- Pepper

Sauté onion in margarine in large saucepan until golden. Add meat, vegetables, condensed soup and cook 3 minutes. Cut every matzo into 4 parts; sprinkle with little water and let stand 10 minutes. Pour meat into 10 inch pie plate. Arrange matzo quarters on top of meat mixture. Pour eggs over matzo and season with salt and pepper. Bake at 350°F, 20 minutes and serve hot. Serves 4.

Chinese Jewish Passover Stir Fry

<http://chinese.food.com/recipe/chinese-jewish-passover-stir-fry-58361>

- By Mirj on April 06, 2003

About This Recipe

"Another one of my favorite recipes from the cookbook It Tastes Too Good To Be Kosher. I've made this every year since I got the book as a present in 1997. We're not fans of Passover noodles and we don't eat rice on Passover, so we usually eat this over matzo farfel."

Prep Time: 15 mins

Total Time: 35 mins

Servings: 6

- 2 tablespoons olive oil
- 1 small red pepper, cut into 2 inch long, thin strips
- 4 scallions, cut into small rings
- 1 cup thinly sliced celery (against the diagonal)
- 1 cup sliced carrots
- 1/8 teaspoon cayenne pepper
- 2 cloves finely minced garlic
- 1/4 teaspoon dried ginger

1/2 lb sliced fresh mushrooms (preferably Shitake, but in a pinch any type will do)

1 pinch salt

3 cups cooked diced chicken

1. In a large skillet or a wok heat the oil.
2. Add the red pepper, scallions, celery, carrots, cayenne pepper and garlic.
3. Saute until tender.
4. Add the ginger, salt and mushrooms.
5. Cook for an additional 5 minutes.
6. Lower the heat and add the chicken.
7. Make sure you heat the chicken thoroughly.
8. Serve over Passover noodles or rice (Sephardim can have rice on Passover).

Shoulder Roast in the Crock Pot

By Avital Pinnick

Yield: 12 servings

2 k #8 (shoulder) beef

2 onions, thinly sliced

3 cloves garlic, minced

2 bay leaves

¼ C soy sauce (silan, salt, vinegar and extra garlic)(or red wine)

½ C brown sugar

1/3 C red wine vinegar or cider vinegar

1 C carrots, julienned

1 C mushrooms, sliced

Place meat in slow cooker. Cover with onions, garlic and bay leaves. Mix together soy sauce, brown sugar and vinegar, and pour over meat. Cook on high for 6 hours. About an hour before the end of cooking, sprinkle the carrots and mushrooms on the meat, re-cover and continue cooking.

Shoulder Roast

http://www.chabad.org/library/article_cdo/aid/491912/jewish/Shoulder-Roast.htm

By Nechama Cohen

Yield: 12 servings

3 pounds lean roast, or turkey roast

paprika

1 tablespoon olive oil
 non-stick cooking spray
 4 cloves garlic, peeled and minced
 3 cups water
 5 stalks celery, cut into 3-inch pieces
 1 pound of any fresh or frozen low-carb vegetable
 1/4 teaspoon turmeric (optional)
 salt and pepper to taste

Rub meat liberally with paprika and set aside. In a large saucepan, heat oil. Sauté garlic for about a minute, then add meat and brown. Add water and cook covered for about 90 minutes, until done. Cool. If possible, try to cook meat a day in advance. This enables meat juices to gel and fat to congeal on top, which can then be removed and discarded. Wrap meat in foil. Pour stock into a container. Refrigerate. Slice cold meat into thin slices. Put celery and vegetable in a pot, along with the cooking juices (fat removed). Arrange meat slices on the vegetables and sprinkle spices on top. Cook covered on low heat for another 90 minutes until meat is very tender. Add water if necessary.

Beef Tongue in Onion Sauce

Spice and Spirit The Complete Kosher Jewish Cookbook

1 large or 2 small tongues, plain (3-4 pounds)
 4 Tbsps oil
 3 large onions, sliced
 1 tsp salt
 Dash pepper

Place tongue in 4-quart pot and cover with water. When water boils and darkens, change water and continue cooking in fresh water until tender, approximately 1½ hours. Test with a fork to see if it is tender. After tongue has cooked and while it is still warm, hold with fork and peel off skin. When cooled, cut into slices.

In a 10-inch skillet, heat oil, then add onions and sauté until golden. Sprinkle with salt and pepper, then add the sliced tongue and warm over very low flame until just heated through.

Beef Tongue—Crock Pot

<http://www.food.com/recipe/beef-tongue-crock-pot-82517>

By patioprincess on January 30, 2004

Prep Time: 10 mins

Total Time: 8 hrs 10 mins

Serves: 6

1 (2 -3 lb) beef tongue
2 bay leaves
pepper
garlic, fresh or jarred
salt

1. Rinse the tongue and put in pot.
2. Put enough water to cover.
3. Season like you would your favorite beef roast with bay leaves, pepper, fresh minced or jarred garlic and salt if you like. (onion, carrot, celery, whole peppercorns)
4. Cook on low for 8-9 hours.
5. Take out of crock.
6. The skin should have popped off.
7. If it did not remove the skin, slice and enjoy some heaven.

We ate it as sandwiches as kids.

It would be good with potatoes and carrots, which you probably could put in the crock with the meat.

Fricassee

Aish HaTorah Taste of Shabbos Cookbook

Oil
1 large onion, chopped
2 stalks celery, diced
¼ K chicken gizzards (kurkevanim)
¼ K wings and necks
1 t paprika
½ K ground beef
1 small onion, grated
1 egg, beaten
2-3 T matzah meal

In a large pot, sauté onion and celery in oil until soft, but not brown. Wash gizzards and remove fat. Cut into small pieces. Add to pot with 4 cups of water. Simmer covered for 1 hour. Add wing, necks and paprika. Make small meatballs, combining ground meat, onion, egg and matzah meal. Add to pot. Cook 1 hour longer.

DAIRY

Potato Cheese Kugel for Pesach

http://www.cookkosher.com/index.php?option=com_content&view=article&id=7189

This makes one 8x8 pan but can easily be doubled to fill a 9x13 pan.

- 3 eggs
- 2 cup water
- 6 oz package of potato pancake mix
- 1 lb cottage cheese
- ¾ cup sour cream

1. Combine the eggs, water and potato pancake mix as directed on package.
2. Allow the mixture to thicken for 2-3 minutes.
3. Stir in the cottage cheese and sour cream.
4. Pour into greased 8 inch sq pan.
5. Bake at 350 for one hour until edges begin to brown.

Cheesy Potato Kugel

<http://allrecipes.com/recipe/cheesy-potato-kugel/>

Original recipe makes 1 - 9x5 inch loaf

- 3 pounds peeled and shredded potatoes
- 4 eggs
- Salt and pepper to taste
- 5 tablespoons olive oil
- 1 onion, chopped
- 2 1/2 cups Cheddar cheese, shredded

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.
2. Place potatoes in a colander and squeeze out moisture.
3. In a large bowl combine eggs, salt, pepper, oil and onion. Place potatoes and cheese in the bowl and mix well. Pour mixture into the prepared loaf pan.
4. Bake at 350 degrees F (175 degrees C) for 1 hour. Raise heat to 450 degrees F (230 degrees C) and bake for 5 to 10 minutes until browned, serve hot..
5. Allow the mixture to thicken for 2-3 minutes.

Cheesy Matzah Pie (Dairy)

(Let my children cook, Tamar Ansh)

- 6–7 square matzahs
- 5 eggs
- 1 cup milk
- 2 cups cottage cheese
- 1/3 cup sugar
- 3/4 teaspoon salt
- 3 tablespoons butter, melted
- 1 teaspoon cinnamon

1. Beat the eggs and milk together in a bowl.
2. Add the cottage cheese, sugar, salt and melted butter. Mix again.
3. Grease a 2-quart casserole or baking dish. Preheat the oven to 350°F (180°C).
4. Break the matzahs into medium-sized pieces. Arrange part of them in one flat layer on the bottom of the baking dish.
5. Pour some of the cottage cheese mixture over the matzah. Place the rest of the matzah pieces on top and then pour the rest of the cottage cheese mix over the matzah. Depending on the size of your baking dish, you may have enough matzah pieces and cheese mix for either two or three layers. The top layer should be the cheese mixture.
6. Sprinkle cinnamon all over the top of the “pie.”
7. Slide your matzah pie into the hot oven and let it bake for 35-40 minutes, until it is set.

Serve as is, or topped with sliced peaches or your favorite jam.

Matzah Brai the Yemenite Way (Alayne Hamami)

Fill a pot about ¼ of the way with milk. Add about 2 T butter and 4 eggs. Mix in salt and ½ t sugar. Heat on low fire till butter is melted. Add about 4 matzot broken into pieces. Mix well into mixture and allow to cook on stove – low fire until all liquid is absorbed by matzot and all is cooked well. Adjust quantities according to requirement. Delicious! [I use 1 egg per matza, and usually use about 8 matzahs, serves ~6]

Simple Matza Meal Pancakes

- 3 eggs
- 1 C milk or water
- 1 C matza meal
- ½ t salt
- ½ T sugar
- Oil for frying

Beat eggs, add liquid & stir in matza meal and seasonings to make a smooth batter, thick enough to drop from a large spoon. Drop by the spoonful on greased non-stick pan. Cook enough on one side to flip each pancake. Flip and press down. Brown on that side. Flip again to brown 1st side. Serves 3-4.

Mideast Patties

- 1 large leek
- 2 matzot
- 3 eggs, beaten
- 5 oz (~140 g) feta cheese
- ½ t ground black pepper
- Oil for frying

Discard dark green leaves of leek, cut leek lengthwise and rinse thoroughly. Dice and parboil in salt water 10 minutes. Break matzo into crumbs and add ¾ cup boiling water. Mix well and allow to stand 5 minutes. Strain and mash leek. Add matzo mixture, eggs, cheese and pepper; mix well. Heat oil in frying pan; drop leek mixture in by tablespoons. Fry until golden brown on both sides. Drain on paper towels. Serve warm or cold with plain yogurt or lemon juice. Yields 10-12 patties.

Yogurt Potato Cakes

- 3 potatoes
- 2 onions, grated
- 2 oz (~56 g) butter
- 2 T dill, chopped
- ½ t salt
- ½ t pepper
- 3 T potato starch
- 2 eggs
- 2 C plain yogurt

Peel, slice and cook potatoes 20 minutes; drain. Saute onion in butter until golden. Mash potatoes and mix with all remaining ingredients. Make sure butter in which

onions were sautéed is incorporated in mixture. Grease a 12 muffin tin and heat in preheated oven 5 minutes. Divide potato mixture between muffin cups and bake at 325°F, 45 minutes or golden brown. Makes 12 cakes.

Israeli Cheese Rolls

- 6 motzos
- 1 C ricotta cheese
- 2 T butter, softened
- 1 egg
- Peel of 1 lemon, grated
- 6 T sugar
- 1 t vanilla
- 1 egg beaten
- Margarine for frying
- ½ C coconut, grated
- Confectioners' sugar for dusting

Sprinkle matzo with water; put 1 on top of the other. Wrap with damp towel and let stand 10 minutes. Mix cheese, butter, eggs, lemon peel, sugar and vanilla. Cut each matzo in half. Spread 1 ½ T jelly filling on long edge of each matzo piece; roll up jelly roll fashion. Dip each roll in between egg and fry in hot margarine on medium heat until golden brown on both sides. Sprinkle rolls with coconut and confectioners' sugar. Especially festive for brunches. Yield: 12 rolls.

Pesach Cupcake Blintzes

<http://www.koshernexus.org/2009/03/23/pesach-cupcake-blintzes-dairy/>

March 23, 2009

- 1 lb. creamed cottage cheese
- 2 oz. melted butter
- ¾ cup sugar
- Little less than 1/2 cup cake meal
- 4 beaten eggs (can use egg substitute)

Mix all ingredients together except eggs; then add eggs. Grease muffin tins. Fill tins ¾ full; bake 350 for 40-45 minutes if using large muffin tins. Smaller muffin tins will require less time. Serve with sour cream or jelly.

Hands on time: 20 minutes Total time: 45 minutes Serves: 8

Spinach-Tomato Matzo Strata Recipe

<http://www.angelfire.com/pa2/passover/recipes-pesach/strata-recipe-vegetarian.html>

10-ounce (283.5 grams) box frozen chopped spinach, thawed

1 cup ricotta cheese (or cottage or farmer)

2 eggs

1/4 cup fresh dill, chopped

1/2 teaspoon plus 1/8 teaspoon salt, divided

1/2 teaspoon pepper, divided

3 to 4 matzos

1 pound (0.45 kilograms) fresh mushrooms, thinly sliced

2 tablespoon oil

2 medium tomatoes, thinly sliced

1/2 cup milk

Vegetable oil spray

1. Squeeze spinach dry and mix with ricotta, 1 egg, dill and 1/4 teaspoon each of pepper and salt.
2. Spread half of spinach mixture over the bottom of a 1 1/2-quart (or 1.42-liter) baking dish.
3. Cover with a layer of matzo, breaking them to fit if necessary.
4. In a skillet, cook mushrooms in oil over high heat, 3 to 4 minutes, until lightly browned.
5. Season with 1/4 teaspoon salt and 1/8 teaspoon pepper.
6. Spread half of cooked mushrooms over matzos in dish.
7. Cover with a second layer of matzo.
8. Spread remaining spinach mixture and then mushrooms over matzos.
9. Arrange all of the tomatoes over mushrooms. Cover with remaining matzos.
10. Whisk together milk, remaining 1 egg and remaining 1/8 teaspoon of salt and pepper until blended.
11. Pour over ingredients in baking dish.
12. Refrigerate overnight so matzos can absorb liquid.
13. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius or Centigrade) and bake for 50 to 60 minutes until puffy, golden and firm in center.
14. Serve warm or at room temperature. You might want to remove the top matzo layer if it is stiff.

Matzah Lasagna

http://www.kashrut.com/Passover/recipes/matza_lasagna/

4 matzahs

1 lb. cottage cheese

1¼ cups grated mozzarella cheese

½ cup grated parmesan cheese

½ teaspoon black pepper (optional)

30-34 oz. prepared marinara or flavored tomato sauce

1. Grease pan big enough to fit matzahs (can use olive oil spray)
2. Place enough marinara sauce in it to cover the bottom, about ½ cup.
3. Place a matzah on top.
4. Spread tomato sauce over matza
5. Place some of cottage cheese mixture on top of the matzah in the pan.
6. Sprinkle mozzarella and parmesan cheeses over cottage cheese
7. Repeat steps #3 to #6 until out of matzah
8. End with tomato sauce
9. Top with the ¼ cups mozzarella cheese and parmesan cheese not used earlier
10. Add 1/2 cup water
11. Cover
12. Bake at 350° for 35-40 minutes.

yields 4-6 servings

Lemon Dill Salmon

By Jamie Geller

Prep Time: 2 minutes

Cook Time: 20 minutes

Yield: 4 servings

4 salmon filets, about 3 pounds

1 tablespoon olive oil

1 tablespoon fresh lemon juice

1 teaspoon prepared minced garlic

1 tablespoon minced fresh dill

¼ teaspoon salt

½ teaspoon pepper

1. Preheat oven to 400° F. Lightly grease a 9 x 13-inch pan with non-stick cooking spray.
2. Rinse filets and pat dry. Place in prepared pan.
3. Drizzle olive oil and lemon juice over fish and sprinkle with garlic, dill salt and pepper.
4. Bake, uncovered, at 400° for 20 minutes. Arrange on a platter and serve warm or cold.

How to Bake Salmon

In foil or greaseproof paper (chefs call this 'en papillote'). Cut a piece of aluminum foil and/or greaseproof paper, brush with melted butter and place the salmon (or indeed any seafood) on the foil with some flavourings such as vegetables, flavoured butter or wine and seal the foil to keep in the heat and moisture thus helping the fish to stay succulent. The salmon then cooks in its own mini oven.

Spinach And Matzoh PieGourmet | Epicurious April 2008

<http://www.epicurious.com/recipes/food/printerfriendly/Spinach-and-Matzoh-Pie-242019#ixzz2M6Ejk900>

by Melissa Roberts

Yield: Makes 8 (main course) servings

Active Time: 30 min

Total Time: 1 1/2 hr

- 1 medium onion, finely chopped
- 3 tablespoons olive oil
- 2 (10-ounce) packages frozen chopped spinach, thawed
- 1/3 cup plus 2 tablespoons chopped dill, divided
- 1 (16-ounce) container cottage cheese
- 2 cups whole milk
- 3 large eggs
- 1/4 teaspoon grated nutmeg
- 6 ounces feta, crumbled (1 1/2 cups), divided
- 6 matzos (about 6 inches square)

1. Preheat oven to 400°F with rack in middle.
2. Cook onion in oil in a large heavy skillet over medium heat, stirring occasionally, until golden, 12 to 15 minutes.
3. Meanwhile, put spinach in a sieve and press out as much liquid as possible. Add spinach to onion and cook, stirring occasionally, 5 minutes. Remove from heat and stir in 1/3 cup dill, 3/4 teaspoon salt, and 1/2 teaspoon pepper.
4. Purée cottage cheese in a blender with milk, eggs, nutmeg, and 1/2 teaspoon each of salt and pepper until smooth. Reserve 2 cups in a bowl and stir remainder into spinach with 1 cup feta.
5. Stack matzos in a deep dish and pour reserved cottage-cheese mixture over them. Let stand 15 minutes to soften.
6. Arrange 2 soaked matzos side by side in a generously oiled 13- by 9- by 2-inch (3-quart shallow) baking dish. Pour in half of spinach filling. Cover with 2 more matzos, then pour in remaining filling. Put remaining 2 matzos on top and pour any remaining cottage-cheese mixture over them. Sprinkle with remaining 1/2 cup feta.
7. Bake, uncovered, until golden and set, 30 to 35 minutes. Cool 10 minutes, then serve sprinkled with remaining 2 tablespoons dill. Pie can be assembled (but not baked) 1 day ahead and chilled, covered.

DESSERTS

Passover Chocolate Chip Cookies

<http://www.food.com/recipeprint.do?rid=113380>

Prep Time: 30 mins, Total Time: 2 hrs 15 mins, Servings: 36

"Thought I would post these early before I forget or get too busy. These are crispy, chewy cookies and my son's favourite cookies, even when it's not Pesach!"

- 1 1/3 cups passover brown sugar
- 1/2 cup granulated sugar
- 1 tablespoon passover vanilla sugar
- 3/4 cup unsalted butter (1 1/2 sticks) or 3/4 cup margarine (1 1/2 sticks)
- 2 eggs
- 1/2 teaspoon salt
- 1 cup matzo cake meal
- 1 cup potato starch
- 2 cups chocolate chips (1 bag is slightly less than 2 C)

N. B. Can replace the chocolate chips with chopped pecans and the granulated sugar with an additional 1/2 cup of brown sugar if you want to make pecan sandies.

1. In a large mixing bowl, cream the brown, granulated and vanilla sugars with the butter or margarine.
2. Blend in the eggs.
3. Stir in the salt, cake meal and potato starch.
4. Fold in the chocolate chips.
5. Chill the dough for 1 hour or overnight for chewy cookies, do not chill if you prefer thin, crisp cookies.
6. Preheat the oven to 350°F.
7. Line 2 baking sheets with parchment paper.
8. Scoop out generous teaspoonfuls of dough or roll marble sized balls.
9. Place on the baking sheets, leaving room for the cookies to spread.
10. Press down a little if using chilled dough.
11. Bake for 12 to 15 minutes- watch carefully- then cool on the baking sheets for 20 to 30 minutes or place the baking sheets in the fridge to hasten cooling.
12. Remove the cookies to a platter using a metal spatula.

Passover Chocolate Mandelbrot (No Flour, Better Than Biscotti)

<http://www.food.com/recipeprint.do?rid=293486>

Prep Time: 30 mins, Total Time: 1 hrs 15 mins, Serves: 20, Yield: 36-48 items

"Modified from a Canadian newspaper - this is AMAZING stuff! The best description of texture I can give is that this is not totally dry, but it's still crunchy. You will be questioned if it's really Kosher for Passover, you will be questioned how this is possible to make without flour. It's possible AND it's delicious, just try it! Don't half this recipe, it makes a lot, but they will fly off your table! Try variations like cranberries and your favorite nut or dried cherries and almonds instead of the chocolate chips and walnuts."

2 cups white sugar

1 cup dairy-free margarine (~226 g)

6 eggs

2 ¾ cups matzo cake meal

¾ cup potato starch

½ teaspoon salt

1 cup walnuts, chopped (optional)

2 cups semi-sweet chocolate chips (1 bag is slightly less than 2 C)

4 teaspoons white sugar

2 teaspoons ground cinnamon

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large bowl, cream together the 2 cups sugar and margarine until smooth.
3. Beat in eggs one at a time, mixing well after each one.
4. Combine the cake meal, potato starch and salt; stir into the creamed mixture.
5. Mix in walnuts and chocolate chips. The mixture will be heavy, don't worry.
6. Form into 2-3 long oval loaves (not high!). Place onto the prepared baking sheet (they don't spread too much) lined with greased parchment paper to prevent sticking. You can use 3 disposable aluminum pans, approximately 5 x 12 by 1 inch high, also lined - and you get a very uniform product.
7. Sprinkle the top with half the mixture of 4 teaspoons sugar and cinnamon.
8. Check after 30-35 minutes. If lightly browned, remove from oven and let cool till warm (about 15-20 minutes). Change oven temperature to 250 degrees F.
9. Slice into 1/2 inch slices.
10. Sprinkle with remaining cinnamon sugar and lay pieces on sides.
11. Bake for about 5-10 minutes on each side

12. IMPORTANT NOTE: Some people may find that they prefer this baked a little longer. Adjust cooking time to your personal taste.
13. Cool completely.

A Yummy Chocolate Cake for Passover

By Mirj on April 07, 2003 <http://baking.food.com/recipe/a-yummy-chocolate-cake-for-passover-58710>

Prep Time: 15 mins, Total Time: 1 hrs 15 mins, Servings: 12

"You can always be sure a Passover cake has eggs in it. This one has 9. My friends and I usually have an unofficial contest every year, to see how many dozens and dozens of eggs we've gone through over the holiday. This is a pretty yummy cake. The pecans are optional, but don't leave them out!"

- 9 eggs
- 1 ½ cups sugar
- ¾ cup cake meal
- 1 pinch salt
- 1 tablespoon cinnamon
- 2 tablespoons cocoa
- ½ cup concord wine
- 1 cup pecans (optional)

1. Preheat oven to 350°F.
2. Do NOT butter the tube pan.
3. Separate the eggs.
4. Cream together sugar, egg yolks, cake meal, salt, cinnamon, and cocoa.
5. Add wine and nuts.
6. Beat whites and fold into batter.
7. Bake at 350°F for 50-60 minutes and cool inverted.

Etti's Compote

From Once Upon a Chicken Soup, p. 345

- 1 lb prunes, pitted, dried
- ½ lb dried apricots
- ¼ lb lg white raisins
- 2 slices lemon
- Water

Prepare at least 1 day in advance. Mix all fruit in large bowl. Add water to cover generously; fruit will swell. Refrigerate, covered, for several days, removing lemon after a day or two. The longer it stands, the sweeter the juice becomes. **Note:** The process can be speeded up by adding 1-2 t sugar and heating mixture until it just boils. However, recipe should still be made at least 1 day in advance. Serves 8.

“Brownie” aka Chocolate Cake

- 1 C oil
- 6 eggs
- 2 C sugar
- ½ C cocoa
- 1 C potato flour

Mix together all ingredients. Bake in medium foil pan for about 50 min at about 170°C. Watch out! Burns quickly!

Chocolate Icing (Parve)

By Giora Shimoni

Prep Time: 10 minutes

Cook Time: 12 minutes

Total Time: 22 minutes

- 1/3 cup water
- 1/2 cup cocoa, unsweetened, parve
- 3/4 cup sugar
- 3 Tablespoons margarine, parve
- 1 teaspoon vanilla extract
- 2 ounces (50 grams) semi-sweet chocolate, parve

1. Combine water, cocoa and sugar in a saucepan. Bring to a boil, lower heat, and then simmer for 10-12 minutes.
2. Remove from heat.

3. Stir in margarine, vanilla and chocolate. Stir vigorously until all ingredients are combined and the icing is slightly thickened.
4. Spread on cooled cake.